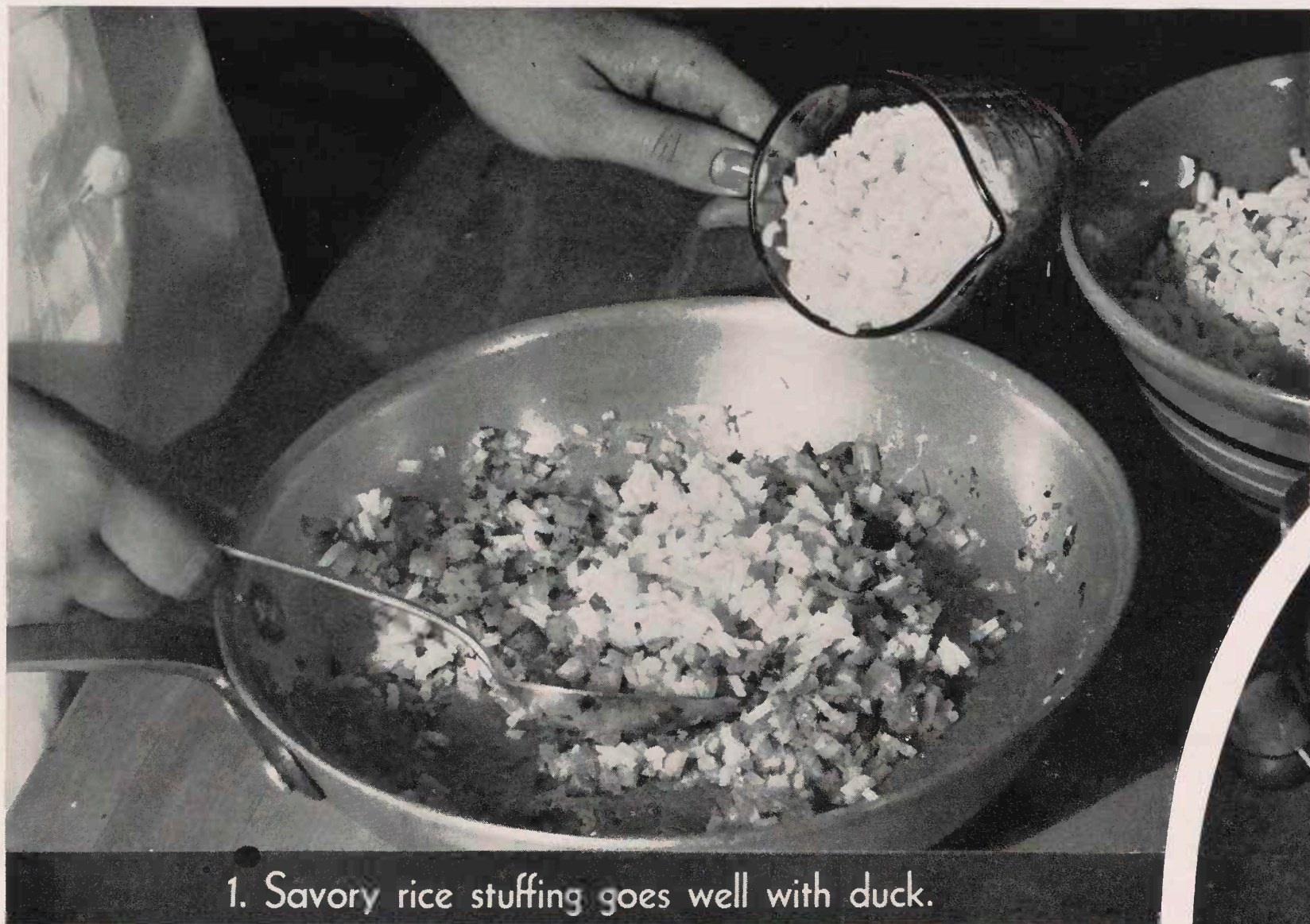


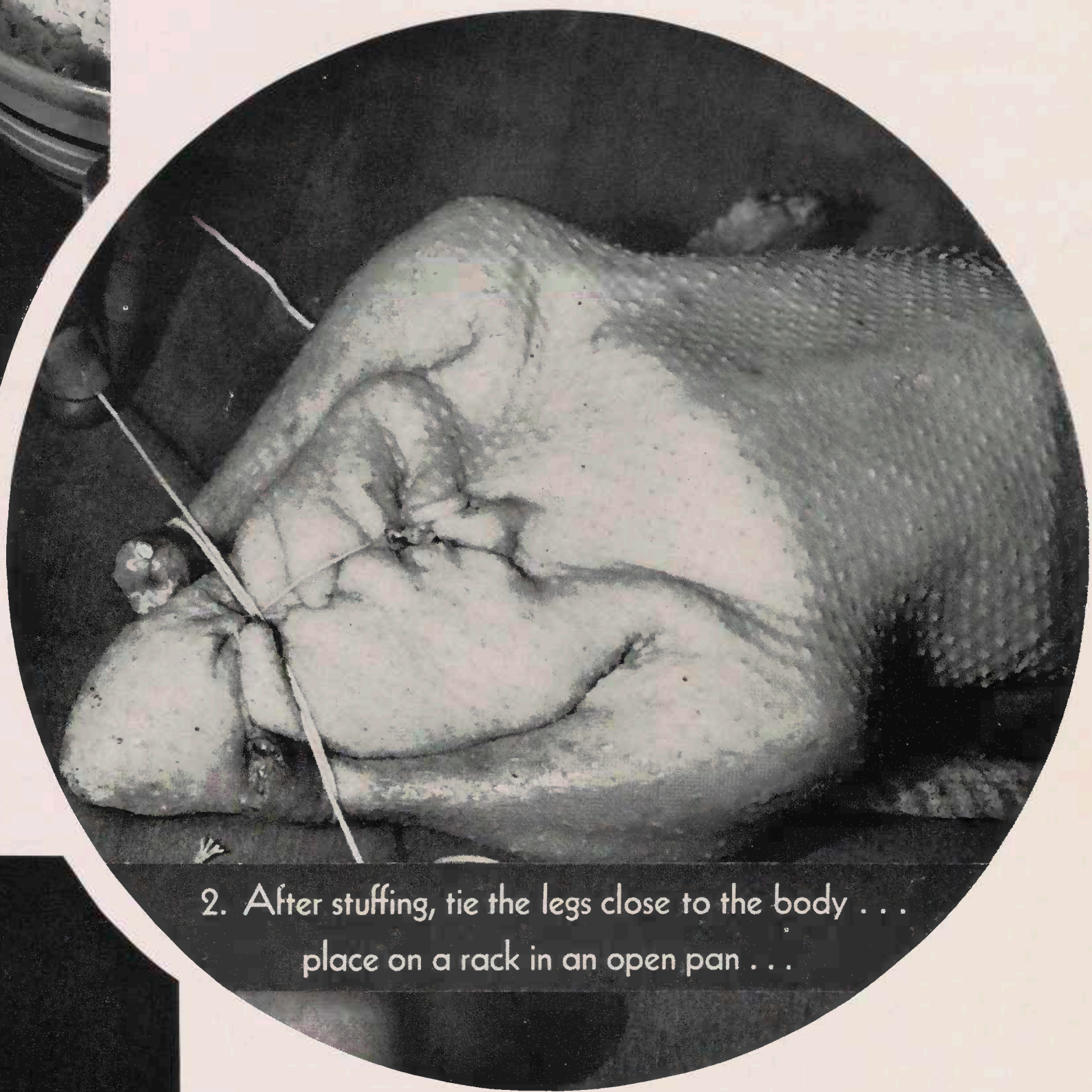
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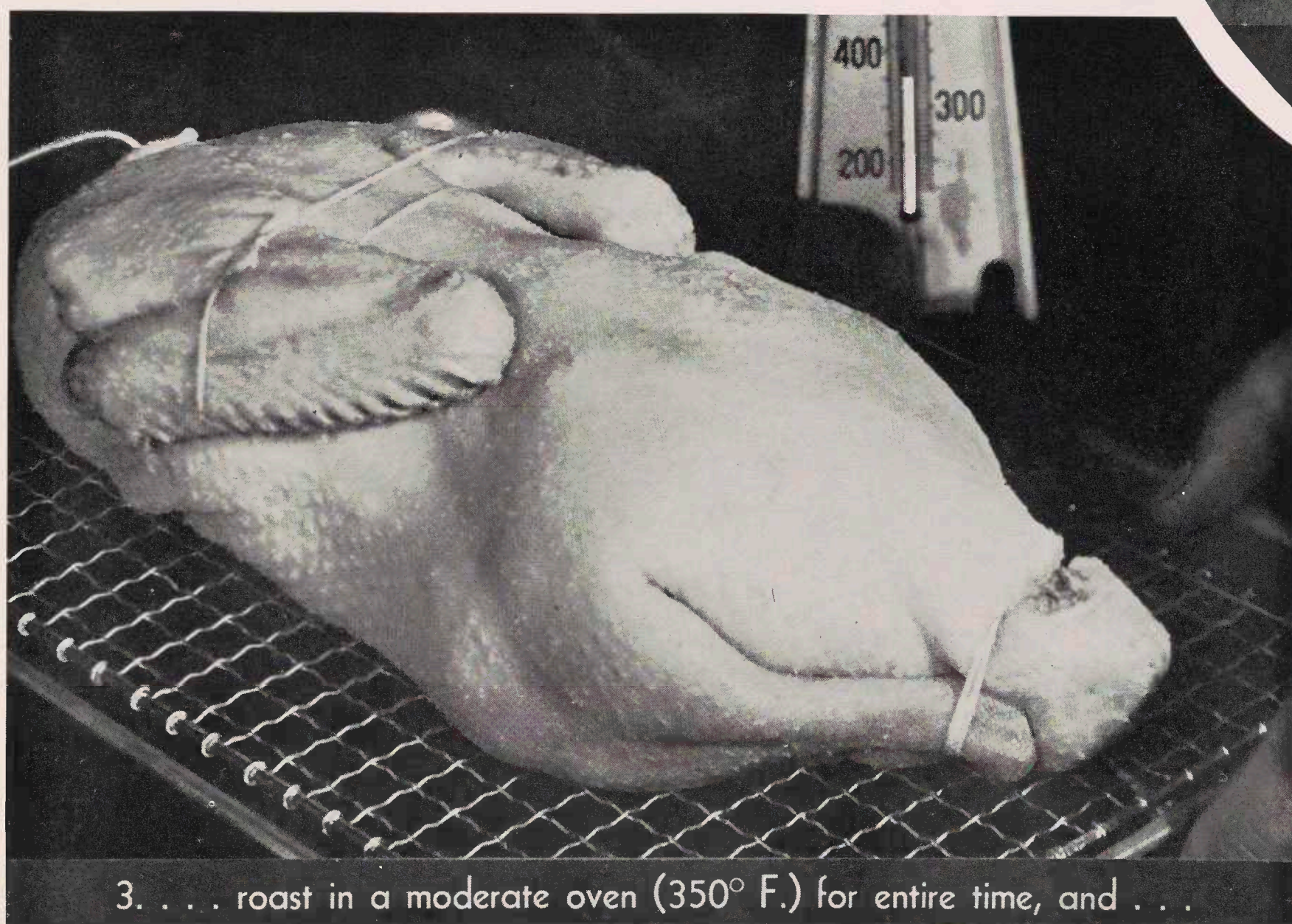
Roasting *young duck*....



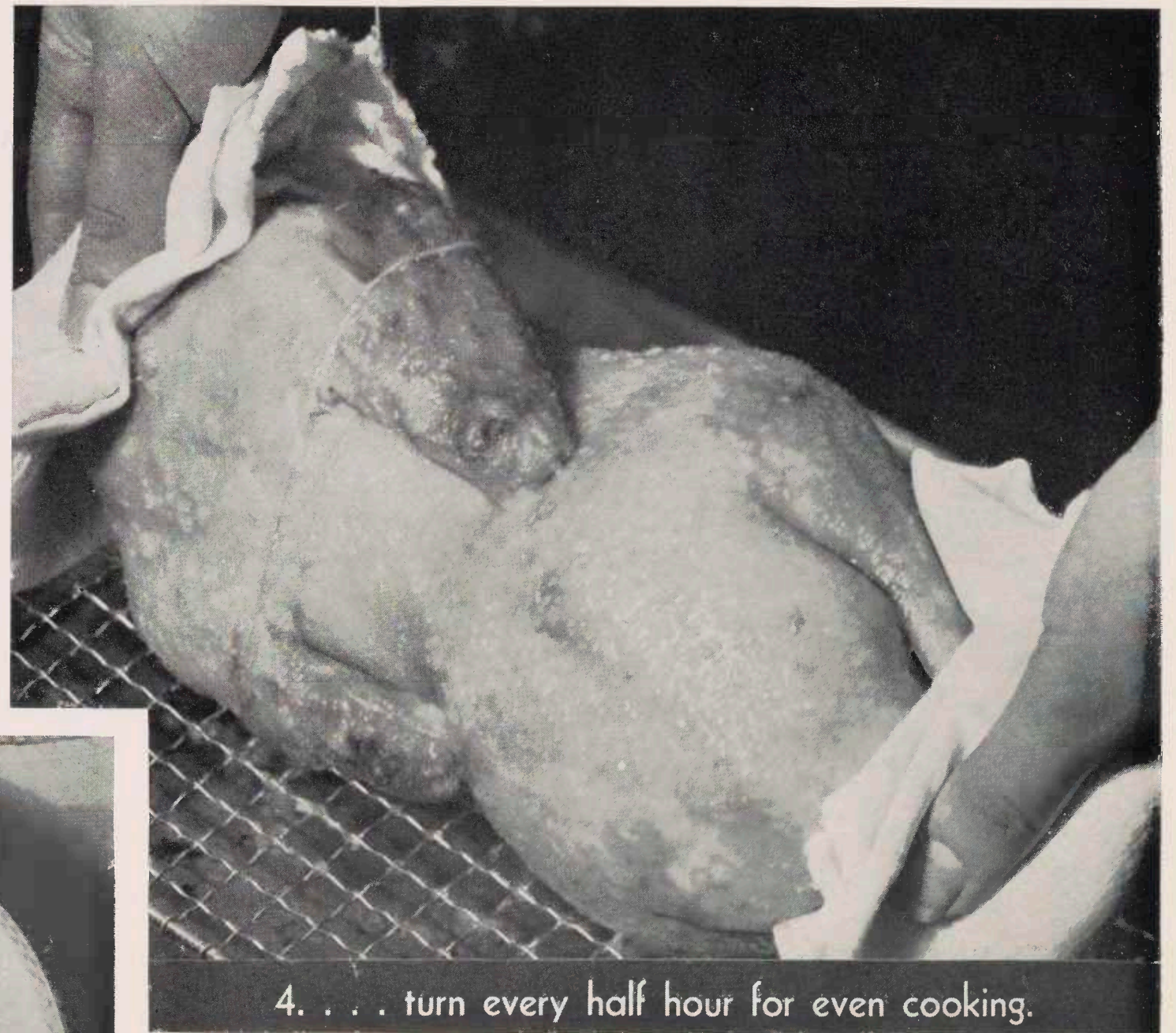
1. Savory rice stuffing goes well with duck.



2. After stuffing, tie the legs close to the body . . .
place on a rack in an open pan . . .



3. . . . roast in a moderate oven (350° F.) for entire time, and . . .



4. . . . turn every half hour for even cooking.



5. Plump, juicy, ready for the carving knife.

Roasting time:

5-pound young duck:
Oven—350° F.
Time—2 hours

10-pound young goose:
Oven—325° F.
Time—3 to 3½ hours